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(54) Title: TOMATO PRODUCTS

(57) Abstract: Tomato products obtained from tomato juice or tomato passata having the following composition in percentage by weight: dry residue 5,5 - 20 %, - water 94,5 - 80 %, 100 % being the sum of the two components, wherein the amount of water insoluble and water soluble solids in the dry residue ranges in percentage by weight: - water insoluble solids from 18 % to 70 %. - Water soluble solids from 82 % to 30 %. The sum of the two components being 100 % of the dry residue.



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